



Special Set Menu 精選套餐

Ocean Shrimp with Tomatoes Salsa , Mesclun Salad and Basil Oil
海蝦配蕃茄莎莎及法式雜菜沙律配羅勒油

Pumpkin with Ginger Cream Soup
薑汁南瓜忌廉湯

Choice of Entrée 自選主菜

Grilled Australian Lamb Chop with Seasonal Vegetables, Pommes Anna and Rosemary Sauce
燒澳洲羊扒配時令蔬菜, 安娜薯仔及露絲瑪莉汁

Or 或

Pan-fried Salmon Fillet with Seasonal Vegetables, Pommes Anna and Orange Caramel Sauce
香煎三文魚柳配時令蔬菜, 安娜薯仔及焦糖橙汁

Or 或

Seared Veal Saltimbocca with Seasonal Vegetables, Pommes Anna and Chanterelle Sauce
香煎意式牛仔薄片配時令蔬菜, 安娜薯仔及雞油菌汁

Uji Matcha Tokachi Red Bean Mousse Cake with Yuzu Sauce
宇治抹茶十勝紅豆慕絲蛋糕配柚子汁

3 Course Set (Salad or Soup, Entrée and Dessert)
三道菜餐 (沙律或湯、主菜及甜品) HK\$368 per person 每位

4 Course Set (Salad, Soup, Entrée and Dessert)
四道菜餐 (沙律、湯、主菜及甜品) HK\$398 per person 每位

Ocean Shrimp with Pomelo Change to Seafood Platter (additional HK\$200 for two persons)
頭盤轉凍海鮮拼盤另加 HK\$ 200 (兩位用)

Seafood Platter 海鮮拼盤

Brown Crab, Shrimps, Snow Crab Leg, Blue Mussels, Clams , Smoked Salmon
with Cocktail Sauce, Shallot Red Wine Vinegar
麵包蟹, 鮮蝦, 雪場蟹腳, 藍青口, 蜆, 煙三文魚
配辣根茄汁, 乾蔥紅酒醋

Freshly Brewed Coffee or Fine Tea 即磨咖啡或精選茗茶
Additional 另加 HK\$20

All Prices are subject to 10% service charge. 以上價目按原價另收加一服務費。

If you have any concerns regarding food allergies, please alert our servers prior to ordering.
如閣下對食物有任何敏感或要求, 請聯絡當值之服務員。